

# RHEBOKSKLOOF

## WINE ESTATE

### Rhebokskloof Vineyard Selection Shiraz 2013

Full bodied, with a melange of red berry aromas, spice and pepper on the nose. The palate shows juicy fruit with perfectly intertwined subtle oak flavours. Fine, dry tannins ensure a lingering aftertaste.

#### Viticulture

Origin:	Rhebokskloof Estate & selected other Paarl vineyards
Soil type:	Decomposed granite
Harvesting Time:	March 2013
Yield:	8 tons per hectare (average)

#### Vinification

<i>Balling:</i>	<i>26 °B at harvest</i>
<i>Fermentation:</i>	<i>Cold maceration and fermentation in stainless steel tanks Regular pumpovers Extended maceration for 2 weeks post fermentation Malolactic fermentation in barrels</i>
<i>Oaking:</i>	<i>300L French oak barrels 30% new oak used 70% 2nd and 3rd fill</i>
<i>Aging:</i>	<i>Matured in oak barrels for 18 months Futher maturation in stainless steel tanks for 6 months</i>

#### Technical Analysis

Alcohol	14.15 %
Total acidity	6.2 g/l
pH	3.50
Residual sugar	3.1 g/l

